

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

| Date: | 12 DAY | Мау | 2023 YEAR |
|--|-------------------------|------------------|--|
| Requested by: | Alejandra Zepec NAME | la Di | strict Operations Coordinator POSITION |
| Transmitted by: | ICE Denver Fiel | d Office Execu | utive Review Unit |
| Were electronic files sent | -7 | | |
| Yes ✓ | No 🗌 | | |
| How many people are current Number of people current FORMAL COUNTS: 2 | ly cohorted/quar | · | rantined due to sickness? To sickness: 19 |
| How many people were | most recently fo | rmally count | ted in this facility? |
| Number of people most re | • | - | |
| How many people forma Female: 40 Male: 802 Nonbinary: 0 Prefer not to say: | | nis facility ide | entify as the following gender? |



| How many people formally counted in this | | |
|---|--|----------------------------|
| Number of people that identify as transge | | 2 |
| How many people were brought into the | _ | \neg |
| Number of people brought into the facility | this week: 165 | |
| How many people have left the facility thi | | |
| Number of people who left the facility this | week: 157 | |
| How many people and where did those w | ho left the facility go? | |
| Released into community: unknown | | |
| Formally removed from the United State | es: unknown | |
| Moved to another facility: unknown | 7 | |
| Other : unknown | Ī | |
| How many people are currently being hou | used in the Annex? | |
| Number of people who are being housed in | | |
| <i>Male:</i> 214 | | |
| | | |
| Female: 67 | | |
| remate. | New Cases | Total to date since |
| CONFIRMED COVID-19 CASES: | this week : | 3/30/2020*: |
| CONFIRMED COVID-19 CASES: Individuals Housed in GEO Facility: | this week: | 3/30/2020*: 915 |
| CONFIRMED COVID-19 CASES: | this week : | 3/30/2020*: |
| CONFIRMED COVID-19 CASES: Individuals Housed in GEO Facility: | this week: | 3/30/2020*: 915 |
| CONFIRMED COVID-19 CASES: Individuals Housed in GEO Facility: ICE Detainees: | this week: 0 18 | 3/30/2020*: 915 1602 |
| CONFIRMED COVID-19 CASES: Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: | this week: 0 18 0 | 3/30/2020*: 915 1602 2 |
| CONFIRMED COVID-19 CASES: Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: | this week: 0 18 0 1 | 3/30/2020*: 915 1602 2 |
| CONFIRMED COVID-19 CASES: Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: | this week: 0 18 0 1 | 3/30/2020*: 915 1602 2 |
| CONFIRMED COVID-19 CASES: Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Check | this week: 0 18 0 11 11 11 11 11 11 11 | 3/30/2020*: 915 1602 2 |
| CONFIRMED COVID-19 CASES: Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Check Yes Daily Foods Production Service Records: Yes Yes | this week: 0 18 0 11 11 11 11 11 11 11 | 3/30/2020*: 915 1602 2 |
| CONFIRMED COVID-19 CASES: Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: Documents Recieved: Daily Kitchen Opening and Closing Check Yes Daily Foods Production Service Records: Yes Temperature Logs: | this week: | 3/30/2020*: 915 1602 2 |
| CONFIRMED COVID-19 CASES: Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Check Yes Daily Foods Production Service Records: Yes Temperature Logs: Yes Yes | this week: | 3/30/2020*: 915 1602 2 |
| CONFIRMED COVID-19 CASES: Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Check Yes Daily Foods Production Service Records: Yes Temperature Logs: Yes Law and Leisure Library Logs: | this week: | 3/30/2020*: 915 1602 2 |
| CONFIRMED COVID-19 CASES: Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Check Yes Daily Foods Production Service Records: Yes Temperature Logs: Yes Yes | this week: | 3/30/2020*: 915 1602 2 |

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

Version 1.4

SUPPLEMENTAL NOTES:

Request for information was done on May 12, 2023. Electronic files were provided on May 15, 2023.

The population counts are current as of 5/10/23.

Kitchen Documents:

Opening/Closing checklists and Menus were provided. See attached documents.

Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 1 Assistant Health Service Administrator
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 4 Medical Records Clerks
- 11 RN's
- 6 LPN's (*)
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 5/10/23.

(*) denotes a change in staffing level. The number of LPNs decreased from 7 to 6.

Law Library:

The below table indicates how many people from each pod request access to the law library during the time period indicated.

| Dates: | 05/04/202 | 23-05/10/2023 | | | | | | |
|--------|-----------|---------------|----|--|--|--|--|--|
| North | | Annex | | | | | | |
| A1 | 9 | Α | 0 | | | | | |
| A2 | 13 | В | 15 | | | | | |
| A3 | 45 | С | 12 | | | | | |
| Α4 | 33 | D | 31 | | | | | |
| B1 | 5 | E | 16 | | | | | |
| B2 | 0 | F | 0 | | | | | |
| B3 | 40 | G | 0 | | | | | |
| B4 | 0 | L | 0 | | | | | |
| C1 | 0 | М | 5 | | | | | |
| C2 | 0 | N | 0 | | | | | |
| C3 | 0 | X | 0 | | | | | |
| C4 | 4 | Y | 0 | | | | | |
| E1 | 2 | Z | 0 | | | | | |
| E2 | 0 | RHU | 0 | | | | | |
| D2 | 1 | | | | | | | |

| <u>emperature</u> .ogs provided | , see attached docume | nts. | | |
|------------------------------------|--|--|--|-------------|
| GEO staff. The ases among | lates: , there were no new ca y reported eighteen (1 other GEO detainees. C 19 Monitoring" were pr | 8) new cases amon; official COVID-19 sta | g ICE detainees and no tistics for "ICE Detaine | o new es |
| | Total Individuals House epartment. That statisti | | | by the |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |



| Cycle 1 Date: | 5-1-23 | MO | NDA | Y | Ti | | 100(1 | M) Ti | ime:/6 | 20 | PM | | | |
|---------------------------------|--|---------------------------------|------------|------------------------------|-------|------------|-------|---------|--------|--------|----------|-----|--|--|
| Shift Che | | Al | M : | PN | 1 | Comn | nents | | | | | | | |
| Dilit One | | No | Yes | No | Yes | | | | | | | | | |
| All areas secure, no evic | dence of theft | | X | | | | | | | | | | | |
| Workers reported to wo | rk, no open sores, | | X | S | X | | | | | | | | | |
| fever, cough, shortnes | s of breath, chills, | | X | | 十 | | | | | | | | | |
| no skin infection, a | and no diarrhea | 3 | X | | T | | | | | | | | | |
| Kitchen is in good gene | | | X | | 4 | | _, | | | | | | | |
| All kitchen equipment of | operational & clean | X | | | 4 | | | | | | - | | | |
| All tools and sharps inve | entoried | /~ | X | | 4_ | | | | _ | | | | | |
| All areas secure, lights of | out exits locked | | | | 7 | | | | | | | | | |
| PRODUCTION SHEET | Menu Items | cereal | scram | dice | tor- | tor- salsa | | sugar | coffe | milk | fruit | brd | | |
| PRODUCTION SILEET | IVICITA ICOMS | | egg N3. | pota | tilla | | pota | | e | | | | | |
| | Temperatures | 121 | 36 | 162 | RI | PIT | 162 | RI | RT | 36 | KI | PB | | |
| Breakfast | Menu Items | Čk leg | gravy | | | - | cobb | marg | roll | tea | fruit | PB* | | |
| | Miena riems | qtr | Brand | pota | carrt | | -ler | | | | | | | |
| | Temperatures | 190.1 | 168.1 | 177.0 | 1790 | H09 | OT | 40 | RT | 21 | 2 | 21 | | |
| Lunch | Menu Items | fideo | grn | meat | cole | salad | dress | garlc | fruit | drnk | chee | | | |
| | Miena Items | lideo | beans | | slaw | | -ing | bread | | | se | 1 | | |
| 7. | Temperatures | 127 | 175 | 1957 | NO | 30 | BT | BT | BT | RT | 38 | | | |
| Dinner | Temperatures | 101 | Te | mpera | | Wash | 150+ | Rinse | 180+ | If Ne | eded | | | |
| DISH MACHINE | facturer's specifications | | | Breakfast | | | | | | | | | | |
| Temperature according to mana | nperature according to manufacturer's specifications | mical agent used in Final Rinse | | al agent used in Final Rinse | | | | | | | | | | |
| and chemical agent used in 1 ma | mical agent used in a mar temse | | | | | | | | | | | _ | | |
| | | | Te | mpera | | Wash 1 | 10 F | Rinse 1 | 10 F | Saniti | zer-200j | ppm | | |
| POT and PAN SINK | was konsinglement used | | | Breakfa | | 115 | _ | 115 | | 20 | 000 | m | | |
| Final Rinse Temps determined b | y chemical agent used | | | Luncl | | | | 1.0 | _ | | | | | |
| | | | | Dinne | | 114 | 7 | 114 | ¢. | 7 | 002 | am | | |
| | | | | | - | Freezer | 0 | Walk-ii | | | Walk | in | | |
| FREEZER and WALK | K-IN | Te | mpera | ture | | or below | | 35-40 H | | | 35 – 4 | 0 F | | |
| • | | | | | | | | | | | 20 | - | | |
| Record temperatures, Fr | eezer and Walk-ins | | | A | M | -5, | 6 | 36 | | | 38 | 5 | | |
| Record temperatures, Fr | eezer and Walk-ins | | |] | PM | -6. | | 1 1 1 | .3 | | 38 | ~5 | | |
| Record temperatures, 11 | DRY | Tempe | rature | 45-80 |) | Spice l | Room | Store I | Rm | | | | | |
| STORAGE | 2112 | | | | | | | | | | | | | |
| Record temperatures Dr | v Storage Areas | | | A | M | (25 | 3 | 70 | | | | _ | | |
| Record temperatures, Di | ry Storage Areas | | | P | M | 6- | 8 | 78 | 7 | | | | | |
| Hot- Water Temps in s | | A. | M | | M | | | | | | | | | |
| | | | | 17 | | | | 1 | | - | 1 | | | |

Signature, Cook Supervisor (AM)
FOOD SERVICE MANAGER

Verify by AM

5/5/23

Signature, Cook Supervisor (PM)

Nerify by PM



Date: 5 - 3-3093 TUESDAY Time:0430(AM) Time:917 PM

| Cycle 1 Date: | 5-9-9093 | IUE | DIA | 1 | | me:04 | | | 10 | D | | | |
|--|--|--|---------------|---------------------|--------------|---------------|-------|-------------|------------|-----------------|-------|------|--|
| Shift Chec | | AN | | PM | | Comn | nents | | | | | | |
| | | No | Yes | No | Yes | | | | | | | | |
| All areas secure, no evide | ence of theft | | / | | | | | | | | | | |
| Workers reported to work | no open sores, | | V | | Y | | | | | | | | |
| fever, cough, shortness | of breath, chills, | | V | | Y | | | | | | | | |
| no skin infection, an | d no diarrhea | | / | | Y | | | | | | | | |
| Kitchen is in good genera | lannearance | | 1 | | 4 | ^- | 14 | | | | - | | |
| All kitchen equipment op | erational & clean | / | | | 4 | | | | | | | | |
| All tools and sharps inver | ntoried | | / | | 4 | | | | | (| | | |
| All areas secure, lights or | it, exits locked | | | | K_ | | , | | | | DD | frui | |
| PRODUCTION SHEET | Menu Items | cereal | fren toast | syrup | bran flks | bkfst saus | marg | sugar | coffe e | milk | PB | t. | |
| D 10.4 | Temperatures | RT | 148 | RT | Rt | 161 | 40 | RT | 21 | 40 | Rt | RT | |
| Breakfast | Menu Items | Stir-fry | mix | rice | dres- | | roll | marg | beans | tea | fruit | ckn | |
| | Micha Hemis | | veg | | sing | | | | | | | | |
| T 1 | Temperatures | 193 | 131 | 180 | ex | 1-10 | Rt | 40 | 169 | RT | Rt | 181 | |
| Lunch | Menu Items | T-ham | mac | beans | | corn | marg | brow | drink | fruit | | | |
| | Wienu Items | 2 | chees | | | bread | | nie | | 10 | | _ | |
| D' | Temperatures | 136 | 177 | 195 | 191 | AT | 40 | BT | RT | BT | | | |
| Dinner | Temperatures | And in case of the last of the | | mpera | ture | Wash | 150+ | Rinse | 180+ | If Ne | eded | | |
| DISH MACHINE Temperature according to manufa | cturer's specifications | | | Breakfast | | 2 | | | | | | | |
| and chemical agent used in Final | Rinse | | | | Lunch | | | | | | | | |
| | | | | Dinne | | - | _ | - | | 11 | | | |
| | A Comment of the Comm | | Te | | mperature | | 10 F | Rinse 110 F | | Sanitizer-200pp | | ppm | |
| POT and PAN SINK Final Rinse Temps determined by | chamical agent used | | 1 | Breakfa | ast | 11 | T. | 1 | (ð | 30 | 1 Am | | |
| Final Rinse Lemps determined by | Chemical agont noo | | • | Lunch | | | 12 | 113 | 3 | 20 | Oppor | 1 | |
| | | | | Dinne | | 114 | | 11 | | 20 | DP | pm | |
| | | | | | | Freezer | 0 | Walk-ii | | | Walk- | in | |
| FREEZER and WALK- | ·IN | T'e | mpera | iture | | or below | | 35-40 F | | 35 – 40 | | 0 F | |
| | 1 vev 17 * | | | | M | -45 | 5 | 36 | | | 37 |) | |
| Record temperatures, Fre | ezer and Walk-ins | | | | PM | 3 | 1 | 38 | | | 3- | 3 | |
| Record temperatures, Fre | ezer and Walk-ins | Tempe | nature | | | Spice 1 | Room | Store I | Rm | | | | |
| CTOD A CE | DRY | 1 embe | atuit | , 1 2-01 | _ | ~ F | | | | | | | |
| STORAGE Description of the state of the sta | Storage Areas | | | A | M | u | t | 600 | | | | | |
| Record temperatures Dry Storage Areas | | | | P | M | 61 | | 6 | 0 | | | | |
| Desend tommomotioned Det | | | | | | | | | 1 | | 1 | | |
| Record temperatures, Dry Hot- Water Temps in si | nk | A | M | P | M | | | | | | - | | |



Time: OS 3 PAM Time: (906 Date: 5-3-203 WEDNESDAY Cycle 1 Comments AM PM Shift Checklist Yes No Yes No H. (-) All areas secure, no evidence of theft V Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance V All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked * milk eggs brea coffe sugar coffe fruit marg brk farina PRODUCTION SHEET Menu Items d saus cake RT-22 RI 168 RT 38 R.T. Temperatures Breakfast mar tea gr corn salad gress hom- salsa chees Burrito span Menu Items tk bread -ing g rice iny 195 0 Of Rt RIT 图台 99 190 2+ 40 165 Temperatures Lunch fruit bur drink chee tort peac salsa refri grill Polish Menu Items pow ger se -illa hes beans pota sausag 38 121 178.3 RT R1 183 1774 Temperatures 1876 Dinner Rinse180+ If Needed Wash 150+ Temperature DISH MACHINE Temperature according to manufacturer's specifications Breakfast Lunch and chemical agent used in Final Rinse 164 149 Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F Temperature **POT and PAN SINK** 1130 112 300 ppA Final Rinse Temps determined by chemical agent used Breakfast Lunch 206PPM 114 Dinner Walk-in Walk-in Freezer 0 Temperature FREEZER and WALK-IN 35-40 F or below -56 AM Record temperatures, Freezer and Walk-ins -5.3 Spice Room 38:8 340 PM Record temperatures, Freezer and Walk-ins Store Rm Temperature 45-80 DRY **STORAGE** 68 AMRecord temperatures Dry Storage Areas PM Record temperatures, Dry Storage Areas PM AM Hot- Water Temps in sink 121

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

5/5/23 DATE 723



PM **THURSDAY** Time: O AM Time:1917 Cycle 1 Date: 5-4-23 Comments PM AM Shift Checklist Yes No Yes No All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked 3 . 77 Bran coffe milk sugar syrup marg Tpan PRODUCTION SHEET Menu Items cream flks е rice cake ham RI 2 183 188 Temperatures Breakfast drin dress tort salad salsa grill refri span grill Menu Items fajitas illa k -ing pepp bean rice onion RI 40 570 1570 176 40 HOI 1870 DT Temperatures Lunch ckn grll roll drink marg potat Ckn grn corn Menu Items ches beans patty 168 184 179 179 175 LID Temperatures Dinner If Needed Rinse180+ Temperature Wash 150+ DISH MACHINE Temperature according to manufacturer's specifications Breakfast Lunch and chemical agent used in Final Rinse Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F Temperature **POT and PAN SINK** 110 Final Rinse Temps determined by chemical agent used Breakfast Lunch 112 2000an Dinner Walk-in Freezer 0 **Temperature** FREEZER and WALK-IN 35 - 40 F35-40 F or below 34.5 51 AM Record temperatures, Freezer and Walk-ins 36.4 6.1 PM Record temperatures, Freezer and Walk-ins Store Rm Spice Room Temperature 45-80 DRY STORAGE AM Record temperatures Dry Storage Areas 65 PM Record temperatures, Dry Storage Areas PM AM Hot- Water Temps in sink 11 113.6

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

5/8/23 DATE 23



| Cycle 1 Date: 3 | 5-5-23 | FRI | DAY | | T | ime: 🔿 | 400 | M T | ime:/8 | 3D | PM | |
|------------------------------------|--|-------|--------|--------|-----------------|-----------|----------|--------------------|--------|-----------|-------------|-------|
| Shift Chec | | A | M | PI | M | Com | ments | | | | | |
| | | No | Yes | No | Yes | | | | | | | |
| All areas secure, no evid | ence of theft | | X | | | | | | | | | |
| Workers reported to wor | | | X | | 7 | | | | | | | |
| fever, cough, shortness | of breath, chills, | | X | | × | | | | | | | |
| no skin infection, ar | | | X | | 4 | | | - 5 | | | | |
| Kitchen is in good genera | al appearance | | X | | Y | | 1., | | | | | |
| All kitchen equipment or | erational & clean | X | | | 4 | - T | | | | | | |
| All tools and sharps inve | | | V | | 4 | 1. | at | | | | , | _ |
| All areas secure, lights or | | | | | Y | | | | 20 | 1 | ' '11 | |
| PRODUCTION SHEET | Menu Items | oat | scrm | gravy | | bread | bis- | marg | coffe | suga | milk | frt |
| | | meal | egg | | jelly | | cuit | r | e | r | 00/ | |
| Breakfast | Temperatures | 163 | 187 | 173 | PH | PUT | 155 | 36 | RT | RT | | RT |
| | Menu Items | Taco | Pinto | corn | lett | shrd | salsa | tort | grill | tea | grd turk | frt |
| | | meat | beans | -8-TT | | chees | | -illas | chees | 0.50 | | - NT- |
| Lunch | Temperatures | 180. | 179.1 | 1841 | 40 | 40 | 121 | 2 | 165.1 | PT. | 180.1 | DT |
| | Menu Items | tuna | pota | lett | mix | dress | bread | ket | drink | cake | egg sald | frt |
| | | salad | wedg | | veg | -ing | 0 - | -chup | 10- | 0-7 | | RT |
| Dinner | Temperatures | 40 | 121 | 40 | 19 | RT | RT | RT | 1001 | BT | 40 | n. r |
| DISH MACHINE | | | | mpera | | Wash 150+ | | Rinse | 180+ | If Needed | | |
| Temperature according to manufa | | | Lunc | | Breakfast Lunch | | | | | | | |
| and chemical agent used in Final l | Rinse | | | | | | | | | | | |
| | | | | Dinne | | Wash I | 10.5 | Rinse 1 | 10 F | Conitio | zer-200p | nm |
| POT and PAN SINK | and country weak a second of the first | | | npera | | Wash I | 10 F | Kinse i | 7 | | | |
| Final Rinse Temps determined by | chemical agent used | | В | reakfa | | 1/2 | 115 | | | | opp. | - 02 |
| | | | | Lunch | | 115 | <u> </u> | 11 - | , | 1 | opp | |
| | | | | Dinne | r | [] | 5 | | 5 | 20 | Walk | m |
| FREEZER and WALK- | IN | Tel | mperat | ture | | Freezer | | Walk-in 35-40 F | | | 35 – 40 | |
| | | | | | | or belov | ~ | 33-401 | | | | |
| Record temperatures, Free | ezer and Walk-ins | | | A | M | -4. | 7 | 39 | | | 37 | 2 |
| Record temperatures, Free | ezer and Walk-ins | | | | M | -5 | _ | 33 | | | 39 | |
| | DRY | Tempe | rature | 45-80 | | Spice F | | Store R | m | | • | ļ |
| STORAGE | J.K. | | | | | | | | | | | |
| Record temperatures Dry | Storage Areas | | | A | M | (95 | | 70 | | | | |
| Record temperatures, Dry | Storage Areas | | | P) | M | 65 | _ | 70 | | | | |
| Hot- Water Temps in sin | | Al | Л | PI | | | | | | | | |
| | | 121 | 2 | 12 | 0 | | | | | | | |
| | | | | | | | MA | | | | | |

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGE

VIE 6 2 20

5 8 23 DATE



| 5-6-23 | SAT | URDA | Y | 11 | | O A | 171 | 14 | /// | PM | |
|---|---|--|---|--|--|---|--|--|---------------------------------------|---------------------|---|
| | AN | Л | PM | - | Comn | nents | | | | | |
| | No | Yes | No | | | | | | | | |
| nce of theft | | X | | | | | | | | | |
| no open sores, | | 4 | | 7 | | | | | - | | |
| of breath, chills, | | X | | X | | | | | | | |
| d no diarrhea | | X | | 7_ | | | | | | | |
| appearance | , | X | | Y | | 111 | | | | • | ~ |
| erational & clean | \times | | | 4 | L | | | | ni | 7 1- | وسعانا س |
| itoried | X | | | 4 | K -47. | | | | | | - 4 |
| t, exits locked | 5.43.0 | | | 4 | | a 12 | v - | l 66 | Ĩ i 11c | T | l |
| Menu Items | cereal | fried | bread | jelly | fruit | marg | sugar | conee | mik | ham | 1 |
| | 07 | | 2 | a | RT | 3/0 | BT | BT | 36 | 180 | |
| | n1 | | | salsa | | bread | cake | tea | chee | chic | frui |
| Menu Items | | | salad | ow.s. | | | | | se | ken | t |
| | - 8 | | 417 | - | 40 | DT | eT | RT | 40 | 1750 | PI |
| | | 1 | | rice | | salad | dress | drink | marg | burg | frui |
| Menu Items | steak | grooms | 5 | 11 | bread | | -ing | | | er | t |
| Tomparotures | 183 | 131 | 169 | 179 | RT | BOD | RT | BI | 40 | and the same | RT |
| Temperatures | I V V | | | ature Wash 15 | | 150+ | Rinse | 180+ | If Ne | eded | |
| otuvar's enecifications | | | | | 1100 | 5 | 180 | 0 | | | |
| Auter a specifications | | | | | | | | 180 | | | |
| Juse | | | | | 1 4 | 54 | 13 | 5_ | _ | | |
| | _ | | | Wash 1 | 10 F | Rinse 110 F | | Sanitizer-200pp | | pm | |
| Lead organ used | | | | | 11' | 8 | 120 |) | 200 | ppm | |
| cuentical agent used | | | | | - | - | 120 |) | 200 | BAH | ' |
| | | | | | | 5 | 12 | . | 2171 | SPP | m |
| | | | | | | r 0 | | | 100 | Walk | |
| IN | Te | mpera | ture | | | | 35-40 F | | | 35 – 4 | 0 F |
| 3 337-11- 1 | | | | MAM | -(0 | .2 | 36. | 7 | | 39. | 4 |
| ezer and Walk-ins | | | | | -6. | 2 | 38 | .6 | | 39 | 3 |
| Record temperatures, Freezer and Walk-ins | | rature | | | | | | | | | |
| DKI | | | | | 10 | | 12 | | | | |
| Storage Areas | | | | | | | | | | - | |
| Storage Areas | | | - 7 | | 6 | 2 | 10 | | | | |
| | A | M | P | M | | | | | | - | |
| nk | 2 1 | | 12 | | | | | 10 | | 1 | |
| | nce of theft , no open sores, of breath, chills, d no diarrhea l appearance erational & clean ntoried tt, exits locked Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Storage Areas Storage Areas Storage Areas | In the state of th | No Yes nce of theft , no open sores, of breath, chills, d no diarrhea l appearance erational & clean atoried tt, exits locked Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Temperatures | No Yes No nce of theft , no open sores, of breath, chills, d no diarrhea l appearance erational & clean storied tt, exits locked Menu Items Temperatures Menu Items Menu Items Temperatures Temperature Temperature | No Yes no | No Yes No Yes no yes no open sores, of breath, chills, do no diarrhea lappearance erational & clean storied t, exits locked Menu Items Temperatures Menu Items Temperature Menu Items Temperature Temperature | AM PM Comments No Yes No Yes nce of theft , no open sores, of breath, chills, d no diarrhea I appearance erational & clean ittoried tt, exits locked Menu Items Cereal fried eggs Temperatures Menu Items Ckn veg corn salsa lett bread salad beans salad Temperatures Menu Items Salis greens gravy rice Menu Items Temperature Temperature Temperature Mash 150+ Temperature Chemical agent used Temperature Temp | AM PM Comments No Yes No Yes nce of theft , no open sores, of breath, chills, d no diarrhea l appearance erational & clean ttoried tt, exits locked Menu Items Cereal fried eggs Temperatures Menu Items Cereal fried eggs Temperatures Menu Items Salis greens gravy rice Menu Items Temperatures Temperatures Menu Items Temperatures Temperatures Temperatures Temperatures Temperature Temperatur | AM PM Comments No Yes No Yes | No Yes No Yes | No Yes No Yes No |

Signature Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

5K/23



| Cycle 1 Date: 5 | 5-7.23 | SUN. | | PN | 1 | Com | ments | | | | | |
|------------------------------------|--|---------|------------|---|---------------------------------------|----------|-------|---------|---------------|-----------------|----------|--------------|
| Sillit Check | Mist | No | Yes | No | Yes | | | | | | | |
| All areas secure, no evide | nce of theft | | V | | Y. | | | | | | | |
| Workers reported to work | no open sores | | X | - 25 D*********************************** | 1 | | | | | | | |
| fever, cough, shortness | of breath chills | | X | | 1 | | | | | | | |
| no skin infection, and | d no diarrhea | | X | | / | | | | | | | |
| Kitchen is in good general | l annearance | | X | | / | | | | | • | - * * * | |
| All kitchen equipment ope | arational & clean | V | 0 | | / | <u> </u> | | | | , | <u> </u> | -7 |
| All kitchen equipment ope | toriod | _ v | V | | / | | | | الملب | 11 | | |
| All tools and sharps inven | t ovita locked | | <i>2</i> | | / | | | | \$1.50 A | | | - |
| All areas secure, lights ou | Menu Items | oat – | scrm | gravy | Dic | bis- | marg | sugar | coffee | milk | PB | chee |
| PRODUCTION SHEET | Menu Items | meal | eggs | <i>S</i> | pota | cuit | | | | | | se |
| D 16.4 | Temperatures | 176 | 167 | 187 | 188 | 147 | 36 | R.T. | RT | 36 | | / |
| Breakfast | Menu Items | T- Ham | potato | cole | lett | mus | onion | dres- | bread | fruit | tea | grn bean |
| | Mena Items | | salad | slaw | | tard | | sing | | - | | |
| Υ | Temperatures | 40 | 40 | 40 | 40 | PT | 40 | 27 | DI | ET | 27 | 1831 |
| Lunch | Menu Items | Burrito | refri | span | lett | salsa | dress | chees | drink | cake | broc | Tort illa |
| | Micha Items | | beans | rice | | | -ing | е | | | | |
| Dinner | Temperatures | 175 | 191 | 190 | 373 | BT | Out | 38 | RT | M | 170 | RT |
| DISH MACHINE | | | Te | mpera | ture | Wash | 150+ | Rinse | 180+ | If Ne | eded | |
| Temperature according to manufac | turer's specifications | | Breakfast | | ast | 157 1 | | 182 | | | | |
| and chemical agent used in Final R | | | | Lunch | | 15 | 6 | 180 | C | | | |
| | | | | Dinner | | 156 | | 136 | | Comitimon 200ms | | |
| POT and PAN SINK | of the state of th | | Ter | npera | ture | Wash | 110 F | Rinse 1 | 10 F | Sanitizer-200p | | |
| Final Rinse Temps determined by | hemical agent used | | E | Breakfa | ast | 115 | 5 | 115 | · | | | om |
| | | | | Lunch | ı | 112 |) | 115 | | 200 ppn | | M_ |
| | | | | Dinne | r | 115 | 5 | 115 | | 20 | 5 P | pm |
| | DNI | Te | mpera | ture | | Freeze | r 0 | Walk-ii | - (| | Walk | |
| FREEZER and WALK- | LIN . | 10. | mpora | | | or belo | w | 35-40 F | | | 35 | 40 F |
| | | | | | \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ | 4 | 11 | 34 | $\overline{}$ | | 38 | 8 |
| Record temperatures, Free | zer and Walk-ins | | | | M | ~4, | | 36 | | | 3-3 | |
| Record temperatures, Free | zer and Walk-ins | _ | | | PM | - 6 | Room | Store F | | | | |
| | DRY | Tempe | rature | 45-80 | ' | Spice | Koom | Store | dii | | | |
| STORAGE | | | | Λ | M | (e | 5 | 70 | 5 | | | |
| Record temperatures Dry S | Storage Areas | | | | M | 6 | 5 | 7 | 3 | | | |
| Record temperatures, Dry | Storage Areas | | - | - 10 | M | | | | | | | |
| Hot- Water Temps in sin | | A) | \ <i>A</i> | | N/I ! | | - | | | | | |

Signature, Cool Spervisor (AM)

FOOD SERVICE MANAGER

5/8/23 PATE 23

GEO Aurora ICE 3130 N. Oakland St

0.00

169.17

| | Temperature °F |
|---------------------------------|----------------------------------|
| A-1 A-2 A-3 | 71.41 71.60 71.91 |
| A-4 B-1 B-2 B-3 B-4 | 73.12 71.21 73.91 67.61 |
| C-1 C-2 C-3 C-4 | 72.02 70.61 71.71 71.12 |
| E-1 E-2 | 66.20 68.42 |
| D-1 | |
| ISOLATION | 69.21 |
| PATIENT ROOM | 72.02 |
| INTAKE/RECEIVING Tank Temp S-12 | 73.31 0.00 |

Present Value

Universal Input[1]
LAUNDRY ROOM MAU-2 and BOILER-4
Universal Input[13]

BOILER-3



Monday, May 08, 2023 North Building Temperature Log

195 Aurora Detention Center

3130 Oakland St.

Aurora, CO 80010

| Date | Unit | Dayroom | Shower #1 | Shower #2 | Shower #3 | Shower #4 | Shower #5 | Shower #6 | Shower #7 |
|------|----------------|---------|--------------|--------------|-------------------------|--------------|--------------|--------------|--------------|
| | A-1 | 71.4 | | | | | | | |
| | A-2 | 71.6 | | | | | | | |
| | A-3 | 74.3 | | Tank# | 1- 118 2-119 55.1 | 8,8 | | | |
| | A-4 | 71.9 | | Tank H | 2-119 | .9 | | | |
| | B-1 | 73.1 | | city - | 55.1 | 9 | | | |
| | B-2 | 71.2 | | Recirc | - 107. | 7 | | | |
| | B-3 | 73.9 | | | | | | | |
| | B-4 | 67.6 | | | | | | | |
| | C-1 | 72.0 | | | | | | | |
| | C-2 | 70.6 | | | | | | | |
| | C-3 | 71.7 | | | | | | | |
| | C-4 | 71.1 | | | | | | | |
| | D-1 | 73,5 | | | | | N/A | N/A | N/A |
| | D-2 | 73.5 | | | | | N/A | N/A | N/A |
| | E-1 | 66.2 | | | | | N/A | N/A | N/A |
| | E-2 | 6824 | | | | | | | |
| | Phy Therapy | N/A | | N/A | N/A | N/A | N/A | N/A | N/A |
| | Intake | N/A | | | N/A | N/A | N/A | N/A | N/A |

| | Therapy | N/A | | N/A | N/A | N/A | N/A | N/A | N/A |
|------------------------|-------------|-------------|-------------|-----------|-------|------|-------|-------|------|
| | Intake | N/A | | | N/A | N/A | N/A | N/A | N/A |
| PRINT: Write Legibl | | s C Bal | yea t | | SIGN: | 7293 | | 3 | |
| Medical Show | | rature I og | | | | | | | |
| Medicai Shov | wers Temper | fature 120g | Name: | | | | Date: | | |
| ROOM | 542 | 540 | 538 | 536 | 534 | 523 | 522 | Tub ! | Room |
| Air: | | | | | | | | | |
| Water: | | | | | | | | | |
| emperature | Taken with | a Fluke Moo | 1 52 Digita | 1 Thermom | eter | | | | |



Temperature Log South Building

195 Aurora Detention Center11901 East 30th Street

Aurora, CO 80010

Date: Monday, May 08, 2023

| Unit | AIR | WATER/sink | Shower #1 | Shower #2 |
|------------------|------------|------------|-----------|-----------|
| South-A | unoccupied | | | |
| South-B | 73.3 | 104,0 | 104.0 | |
| South-C | 15.1 | 105,1 | 105.1 | |
| South-D | 73.8 | 104.1 | 104.1 | |
| South-E | 70.8 | 104.5 | 104.5 | |
| South-F | unoccupied | | | |
| South-G | 70.5 | 104,2 | 104.2 | |
| South-L | 73.1 | (04.1 | 104.1 | |
| South-M | 14.1 | 104.0 | 104.0 | |
| South-N | 72.9 | 104,3 | 104.3 | |
| South-X | 73.3 | 106.1 | 106.1 | |
| South-Y | 72,6 | 105,4 | 105,4 | |
| South-Z | 73,4 | 164.7 | 104,7 | |
| South SMU | unoccupied | | | |
| South SMU Shower | unoccupied | | | N/A |
| MED ISO- Room 1 | unoccupied | | N/A | N/A |
| MED ISO- Room 2 | unoccupied | | N/A | N/A |
| MED ISO- Room 3 | unoccupied | | N/A | N/A |
| MEDICAL | N/A | N/A | | |

| PRINT:_ | Thomas | C | Ral | yeat | _ |
|---------|--------|---|-----|------|---|
| | | | | | |

SIGN: RB

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer